



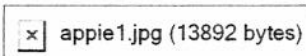
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Solving the Pie Puzzle

BACKGROUND

Pie Crust is one of the great kitchen discoveries of all time. It is amazing that combining flour, salt, fat and water can produce a flaky, fork-tender, golden pastry. Pie crust appeared in America long before the Stars and Stripes flew from a flagpole. The early pies had more crust than filling because pioneer wives needed to stretch ingredients. Pies were also made in a round, shallow pan in order to economize. When the orchards and berry patches produced fruit, plump and juicy American pies became plentiful.

Gradually, each American region developed their own favorite pie. New England had pumpkin, the South had pecan, and the Pennsylvania Dutch had custards teamed with fruit. Once, the Connecticut colony did not celebrate Thanksgiving until the ships brought the necessary molasses for their pumpkin pies. No wonder New Englanders always include pumpkin pie for their Thanksgiving dinner. Pies have won their way into our culture and our sentiments. Grandmothers often use "Sweetie Pie" as a nickname for their grandchildren. Cowboys returning from a long day in the saddle called the chuck wagon spread the "pie box". Some young men still refer to their home as "the pie house" as a tribute to their mothers' baking skills. Men even to this day still request pie for their birthday treat instead of the traditional cake.



FOOD PROCESSOR PASTRY

This Method is fast and efficient, but it's speed needs to be treated with caution. Use 1-2 second pulses rather than letting the machine run. Have all fats ice cold or frozen. Combine the dry ingredients in the food processor; process for 10 seconds. Cut fat into 1/2" chunks and scatter over dry ingredients. Use pulse bursts until fat is the size of peas. Drizzle ice cold water over top. Pulse until dough begins to clump into small balls. If the dough adheres when squeezed, it is ready to use.

FREEZING

Baked Pie & Tart Shells: Place on cookie sheet and freeze (don't wrap). When frozen, wrap or place in freezer bags and return to the freezer. To use, unwrap and heat in moderate oven (375 degrees F.) for 10 minutes. May also thaw unwrapped at room temperature.

Unbaked Pie & Tart Shells: Freeze dough in the pie pan. When solid, pry it out of pan and freeze. May stack with waxed paper crumpled between crusts for easier separation. Package in freezer bags and return to freezer. For single crust, unwrap and

bake in very hot oven (450 degrees F.) for 5 minutes. Prick crust with fork and continue baking until browned (apx. 15 minutes).

Storage: The recommended storage time for unbaked pastry is two months. For baked pastry it is 4 to 6 months.

PIES TO FREEZE

Recommended Varieties: Apple, peach,, blueberry, mince, strawberry, or rhubarb freeze well. Cherry pie may be frozen only after baking.

Unbaked: Do not make slits in the top crust. After pies are frozen, cover with a second pie plate (protect from crushing). Wrap with moisture proof film and return to the freezer. Use within 2 months.

Baked: Cool baked pies to room temperature. Wrap with moisture proof film and return to the freezer. Use within 4 months for highest quality.

Thawing: If frozen unbaked, remove wrapping and make slits in top crust. Bake at 425 degrees F. for 10 minutes, cut vents in top, bake for 20 minutes longer. Reduce heat to 350 and bake until juices bubble and crust is golden brown. If frozen baked, remove wrapping and let thaw. Bake at 350 degrees F. until knife inserted comes out warm (apx. 15 minutes)

HOW TO MAKE A PERFECT PIE CRUST

1. Combine flour and salt in a mixing bowl. Cut in shortening with a pastry blender or two knives (scissor-fashion) until mixture forms coarse crumbs. To avoid a hard-tough crust, do not over handle dough.
2. Sprinkle ice cold water over crumb mixture a tablespoon at a time. Toss quickly with a fork, mixing lightly. Too much water will make dough sticky and hard to manage. Too little makes the dough crack when rolling out.
3. Stop mixing when mixture still looks crumbly but is moist enough to hold together under slight pressure. Gently gather dough together and shape into a ball. To avoid tough crust, do not over handle dough.
4. Place ball on a lightly floured surface. Flatten and roll out from center to edge (in all four directions) using light, even strokes. Sprinkle with flour (top & bottom) to keep dough free from work surface.

5. If bits of dough gather on the rolling pin, remove immediately so they don't tear holes in dough when rolling. Re-flour rolling pin and continue shaping.
6. To transfer the shaped pastry dough to the pie plate, wrap dough loosely around a rolling pin. Place over pie plate and unroll. May also fold dough in half and place gently over pie plate. Unfold and fit loosely in plate.
7. Ease pastry into bottom and side of pie plate. To avoid shrinkage, make sure not to stretch or pull dough. Pat dough to ease out air pockets underneath.
8. Trim pastry even with pie plate rim with sharp knife; add filling. Top crust should extend $\frac{1}{2}$ " over bottom and be perforated for steam to escape; crimp edges. To repair tears, moisten edges with a little water and press firmly together.
9. For single crust pie, use fork to generously prick bottom and side of crust. This prevents crust from puffing during baking. May also bake the crust between two pie pans without pricking (second pan holds crust in place).

PIE CRUST CLINIC

Sealing Crusts: Dab water or milk on edge of bottom crust. Add filling; place top crust ($\frac{1}{2}$ inch overlap) on top and flute edge together.

Cracked Crust: To avoid this problem, make sure the top crust is perforated enough to let steam escape. | **Brittle Crust:** The pastry was either rolled too thin or too much shortening was used.

Soft or Doughy Crust: Used too much water, rolled too thick or baked in too slow an oven.

Shrunk Crust: This is caused by either stretching dough before placing in pan or not baking in hot enough oven.

Bottom Crust Uncooked: To avoid, must place on lower rack of oven. The filling may be too watery or pie was baked in too slow an oven.

Meringue: To avoid small drops of liquid from forming on the top crust, make sure that the meringue touches the crust at all points. Also, use the correct proportions of sugar to egg white (2 tablespoons sugar/egg white). Bake in slow oven (300 degrees F.) for 20 minutes.

Soaked Crusts: Fruit S brush lower crust with melted butter before filling. Bake in hot oven (450 degrees F.) for the first fifteen minutes and use a thicker filling. Custard S Slightly reduce water, chill pastry for an hour before adding the filling and bake in hot oven (450 degrees F.) for the first 10 minutes of baking.

Filling Overflows: Oven too hot, lack of holes in top crust; edges not sealed, or too much filling.

Cream Pies Crack: Too much starch in filling, filling is tough (lacks fat) or uses too many eggs.

Egg White: For a glistening, sugary crust, brush slightly beaten egg white on top crust before baking; sprinkle with granulated sugar.

Evaporated Milk: For a good crust, brush top crust before baking with evaporated milk; sprinkle with granulated sugar.

Butter, Margarine or Shortening: For browning and flavor, melt fat and brush on top crust before baking.

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Procedure for Rolling Pie Dough and Lining Pans

1. Scale the dough.

8 ounces (225 g) for 9-inch (23-cm) bottom crusts

6 ounces (175 g) for 9-inch (23-cm) top crusts

6 ounces (175 g) for 8-inch (20-cm) bottom crusts

5 ounces (150 g) for 8-inch (20-cm) top crusts

Experienced bakers are able to roll crusts using less dough because less needs to be trimmed when the dough is rolled to a perfect circle of the exact size needed.

2. Dust the bench and rolling pin lightly with flour.

Too much dusting flour toughens the dough. Use no more than needed to prevent sticking.

3. Roll out the dough.

Flatten the dough lightly and roll it out to a uniform $\frac{1}{8}$ -inch (3-mm) thickness. Use even strokes and roll from the center outward in all directions. Lift the dough frequently to make sure it is not sticking. The finished dough should form a perfect circle.

4. Place the dough in a pan.

To lift the dough without breaking it, roll it lightly around the rolling pin. Allow the dough to drop into the pans and press it into the corners without stretching it. Stretched dough shrinks during baking. There should be no air bubbles between the dough and the pan.

5. For single-crust pies, flute the edges, if desired, and trim off excess dough.

Some bakers feel that fluted edges add to the appearance of the product. Others feel that fluting takes too much time and only produces a rim of heavy dough that customers leave on their plates.

6. For two-crust pies:

Fill with cold filling, place the second crust on top, and seal the top and bottom crusts together at edges. Flute, if desired, and trim excess dough. Apply desired wash or glaze to top.

7. Bake as directed in the recipe.

Procedure for Preparing Baked Pies

Note: For pies without a top crust, omit steps 3 through 7.

- Line the pie pan with the pie dough as in the basic procedure (Figure 31.1).
- Fill with *cooled* filling. See Table 31.1 for scaling instructions. Do not drop filling on the rim of the pie shell; this makes it hard to seal the rim to the top crust. To avoid spilling custard filling, place the empty shell on the rack in the oven, then pour in the filling.
- Roll out dough for the top crust.
- Perforate the top crust to allow steam to escape during baking.
- Moisten the rim of the bottom crust to help seal it to the top crust.
- Fit the top crust in place. Seal the edges together firmly and trim excess dough. An easy way to do this is to press the rim with the tines of a fork. Alternatively, the rim may be fluted. An efficient way to trim excess dough is to rotate the pie tin while pressing on the edges with the palms of the hands.
- Brush the top with the desired wash: milk, cream, eggs and milk, or water. Sprinkle with granulated sugar if desired.
- Place the pie on the lower level of an oven preheated to 425° to 450°F (220° to 230°C). The high initial heat helps set the bottom crust to avoid soaking. Fruit pies are usually baked at this high heat until done. For custard pies, reduce the heat to 325° to 350°F (165° to 175°C) after 10 minutes to avoid overcooking and curdling the custard. Custard pies include all those containing large quantities of egg, such as pumpkin pie and pecan pie.

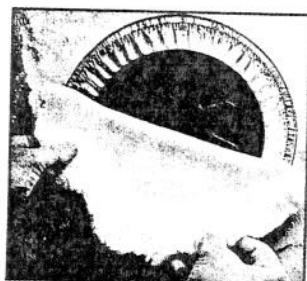
TABLE 31.1

Scaling Instructions for Baked Pies

Pie Size		Weight of Filling	
U.S.	Metric	U.S.	Metric
8 inches	20 cm	26–30 oz	750–850 g
9 inches	23 cm	32–40 oz	900–1150 g
10 inches	25 cm	40–50 oz	1150–1400 g

Note: Weights are guidelines only. Exact weights may vary, depending on the filling and the depth of the pans.

Figure 31.1 Preparing baked pies.



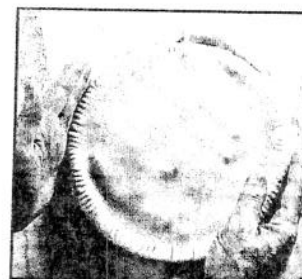
(a) Line the pie pans with the pie dough.



(b) Fill with cooled fillings.



(c) Fit the top crusts in place.



(d) Seal the top crust to the rim and trim the dough from the edges.

THE SOGGY BOTTOM

A common pie fault is an underbaked bottom crust or a crust that soaks up moisture from the filling. Soggy bottoms can be avoided in several ways.

1. Use mealy dough for bottom crusts. Mealy dough absorbs less liquid than flaky dough.
2. Use high bottom heat, at least at the beginning of baking, to set the crust quickly. Bake the pies at the bottom of the oven.
3. Do not add hot fillings to unbaked crusts.
4. Use dark metal pie tins, which absorb heat. (If you use disposable aluminum pans, choose pans with the bottoms colored black.)

Procedure for Preparing Unbaked Pies

1. Line a pie pan with pie dough as in basic procedure.
2. Dock the crust well with a fork to prevent blistering.
3. Place another pan inside the first one so that the dough is between two pans. This is called *double-panning*.
4. Place the pans upside down in an oven preheated at 450°F (230°C). Baking upside down helps keep the dough from shrinking down into the pan.

Some bakers like to chill the crusts before baking to relax the gluten and help reduce shrinkage.

5. Bake at 450°F (230°C) for 10 to 15 minutes. The top pan may be removed during the last part of baking so that the crust can brown.
6. Cool the baked crust completely.
7. Fill with cream or chiffon filling. Fill as close as possible to service time to prevent soaking the crust.
8. Chill the pie until it is set enough to slice.

Fillings

STARCHES FOR FILLINGS

Many kinds of pie filling, especially fruit fillings and cream fillings, depend on starch for their thick texture.

Types

Cornstarch is used for cream pies because it sets up into a firm gel that holds its shape when sliced. Cornstarch may also be used for fruit pies.

Waxy maize and other *modified starches* are best for fruit pies because they are clear when set and make a soft paste rather than a firm gel. Waxy maize should be used for pies that are to be frozen because it is not broken down by freezing.

Flour, tapioca, and other starches are used less frequently. Flour has less thickening power than other starches and makes the product cloudy.

Instant or *pregelatinized starch* needs no cooking because it has already been cooked. When used with certain fruit fillings, it eliminates the need to cook the filling before making up the pie. It has no advantage, however, if the filling must be cooked because it contains such ingredients as raw fruit or eggs.

Starches differ in thickening power, so follow the formulas exactly.

Cooking Starches

To avoid lumping, starches must be mixed with a cold liquid or sugar before being added to a hot liquid.

Sugar and strong acids reduce the thickening power of starch. When possible, all or part of the sugar and strong acids like lemon juice should be added *after the starch has thickened*.

FRUIT FILLINGS

Fruit pie fillings consist of fruits and fruit juices, sugar, spices, and a starch thickener.

Fruits for Pie Fillings

Fresh fruits make excellent pies if they are at their seasonal peak. Fresh apples are used extensively for high-quality pies. But the quality of fresh fruits can vary considerably, and they require a lot of labor.

Frozen fruits are widely used for pies because they are consistent in quality and readily available.

Canned fruits can also be of high quality. Solid pack (with little juice) gives a higher yield of fruit per can than syrup or water pack.

Dried fruits must be rehydrated by soaking and, usually, simmering before they are made into pie fillings.

Fruits must have sufficient acid (tartness) to make flavorful fillings. If they lack natural acid, you may need to add lemon, orange, or pineapple juice to supply the acid.

Cooked Juice Method

The advantage of this method is that only the juice is cooked. The fruit retains better shape and flavor because it is subjected to less heat and handling. This method is used when the fruit requires little or no cooking before filling the pie. Examples: cherry, peach, most frozen or canned fruits. Fresh berries can also be prepared by this method. Some of the berries are cooked or puréed to provide juice. The remaining berries are mixed with the finished gel.

Procedure: Cooked Juice Method

1. Drain the juice from the fruit.
2. Measure the juice and, if necessary, add water or other fruit juice to bring it to the desired volume.
3. Bring the juice to a boil.
4. Dissolve the starch in cold water and stir it into the boiling juice. Return the juice to the boil and cook until it is clear and thickened.
5. Add sugar, salt, and flavorings and stir until dissolved.
6. Pour the thickened juice over the drained fruit and mix gently. Be careful not to break or mash the fruit.
7. Cool.

Cooked Fruit Method

This method is used when the fruit requires cooking or there is not enough liquid for the cooked juice method. Examples: fresh apple, raisin, rhubarb.

Procedure: Cooked Fruit Method

1. Bring the fruit and its juice or water to a boil. Some sugar may be added to the fruit to draw out juices.
2. Dissolve the starch in cold water and stir it into the fruit. Return the fruit mixture to a boil and cook until it is clear and thickened. Stir while cooking.
3. Add sugar, salt, flavorings, and other ingredients and stir until dissolved.
4. Cool as quickly as possible.

Variation

Some fruits, such as fresh apples, may be cooked in butter rather than boiled in water for better flavor.

Old-fashioned Method

This method is best suited to pies made with fresh apples or peaches. It is not as widely used in food service as the other methods because it is more difficult to control the thickening of the juices.

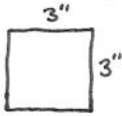
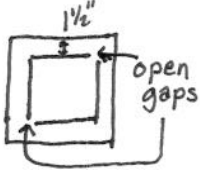
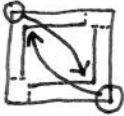
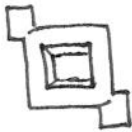
Pâte Brisée

Yield: 2 - 10" Pie Crusts

2 ½ Cups Flour
½ tsp Salt
1 tsp Sugar
1 Cup (2 sticks) Butter – Cut into small pieces
¼ - ½ Cup Water (Cold)

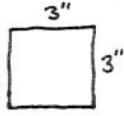
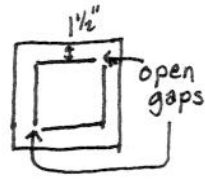
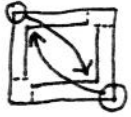
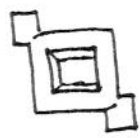
1. Measure and cut in with pastry blender or fingers until mixture is like coarse meal.
2. Add water and mix with fork.
3. Divide dough into 5-6 pieces or balls.
4. Roll out on a floured surface and press into pan.
5. Embellish edge by turning under and crimping with fork.

Vol-au Vents

1. Roll out puff Pastry into a perfect square.
2. Cut pastry into 3"x3" squares 
3. Cut "L" shapes 1½" from the edges. 
4. Fold corner (outer) to match inside corner. Do both corners. 
5. After folding, Pastry should Look like this. 
6. Bake in Oven as directed in pastry instructions.
Let cool.
7. Fill pastry with pudding, cream, fruit, fillings, etc.
what ever your heart desires. Dolop with whipping cream and garnish with a mint leaf and a raspberry or Chocolate curl. (again, with whatever you desire.)

* Use either store bought puff Pastry dough or make your own.
If you use store bought, defrost before making it.

Vol-au Vents

1. Roll out puff Pastry into a perfect square.
2. Cut pastry into 3"x3" squares 
3. Cut "L" shapes 1 1/2" from the edges. 
4. Fold Corner (outer) to match inside corner.
Do both corners. 
5. After folding, Pastry should Look like this. 
6. Bake in Oven as directed in pastry instructions.
Let cool.
7. Fill pastry with pudding, cream, fruit, fillings, etc.
What ever your heart desires. Dolop with whipping cream and garnish with a mint leaf and a raspberry or chocolate curl. (again, with whatever you desire.)

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QUICK PUFF PASTRY

Makes 2 pounds

This is a simple alternative to a classic puff pastry.

1 $\frac{3}{4}$ cups all-purpose flour, plus more for dusting
2 cups cake flour (not self-rising)
1 teaspoon coarse salt
1 pound (4 sticks) unsalted butter, very cold, cut into small pieces
1 to 1 $\frac{1}{4}$ cups ice water
2 tablespoons freshly squeezed lemon juice

1. Sift together all-purpose flour, cake flour, and salt into a large chilled bowl. Cut in butter pieces using a pastry knife until the butter is in very small lumps, about $\frac{1}{2}$ inch in diameter.

2. Combine ice water and lemon juice, and stir into the flour mixture, a little at a time, pressing the dough together with your hands until it comes together.

3. Turn the dough out onto a well-floured work surface, and roll it into a $\frac{1}{2}$ -inch-thick rough rectangle, approximately 12 by 18 inches. The dough will be very crumbly. Fold bottom of the rectangle toward the center, then the top of the rectangle toward the center, overlapping the bottom third, like a letter, and give the dough a quarter turn to the right. Roll the dough into a large rectangle, $\frac{1}{2}$ inch thick, and fold into thirds again. This completes the first double turn. Remove any excess flour with a wide, dry pastry brush. Repeat rolling, folding, and turning process two more times to execute another double turn, refrigerating the dough for a few minutes if the butter becomes too warm. Wrap the dough in plastic, and chill in refrigerator for 1 hour.

4. Remove chilled dough from the refrigerator. Repeat rolling, folding, and turning process again to execute one more double turn. There will be six turns in all. The dough needs to be rolled out to a $\frac{1}{2}$ -inch-thick rectangle each time. With each turn, the dough will become smoother and easier to handle. Store the dough, wrapped well in plastic, in the refrigerator for up to 2 days or in the freezer for 3 months.

TOASTED-PECAN DOUGH

Makes enough for 1 pan dowdy

- ¼ cup pecans
- 1 cup all-purpose flour
- 1 teaspoon sugar
- ½ teaspoon salt
- ½ cup (1 stick) cold unsalted butter, cut into small pieces
- 3 to 4 tablespoons ice water

1. Preheat oven to 350°. Toast pecans on a rimmed baking sheet in oven, stirring occasionally, until fragrant and golden brown, about 10 minutes. Let cool completely. Coarsely grind pecans in a food processor. Add flour, sugar, and salt; process until combined.
2. Add butter; process until mixture resembles coarse meal, about 10 seconds. With processor running, add the ice water in a slow, steady stream just until the dough comes together.
3. Turn out the dough onto a piece of plastic wrap. Shape into a disk; wrap in plastic. Refrigerate at least 1 hour or up to 1 day before using.

Vanilla Cream Pudding

1 ¼ C.	Sugar
1/3 C. + 2 Tbsp.	Flour
1 tsp.	Salt
3 C.	Milk
3	Egg Yolks (save egg whites for the meringue)
1½ tsp.	Vanilla (*For <u>Banana cream and Lemon</u> , see below for ingredient change)
3 Tbsp.	Butter or Margarine

(*For Chocolate, see below for ingredient addition)

1. Combine sugar, flour and salt (if making chocolate, add cocoa now) in a medium saucepan.
2. In a microwave safe dish, microwave the milk on high for 3 min. (this decreases the chance for scorching it later).
3. Stir in milk until smooth and heat over medium heat until it reaches a gentle boil, **stirring constantly**. Let it boil until thick, about 1 min.
4. Remove from heat.
5. In a small separate bowl, stir egg yolks just until blended.
6. Temper yolks, How to temper the yolks: Using a spoon, stir the egg yolks constantly while someone else slowly drizzle the hot milk mixture into the yolks. Continue doing this until the egg yolks reach close to the same temperature as the milk mixture in the pan. You will add about ½ C to ¾ C. of the hot milk mixture.
7. Now slowly add the hot egg yolks to the hot milk mixture, while stirring the milk mixture quickly.
8. Return the pan to the heat and bring back to a boil. Let it boil for 1 minute longer! Stir in the vanilla (or other flavoring) and the butter.
9. Pour into a baked graham cracker crust.
10. Put the meringue on top and bake again. (See instructions on the meringue recipe).

Variations:

Chocolate Cream:

Prepare as directed above EXCEPT add 1 more Tbsp of margarine and add 1/4 C. cocoa (see step #1).

Banana Cream:

Prepare as directed above, EXCEPT substitute the vanilla for banana flavoring, AND slicing 1 banana into the bottom of the crust.

Coconut Cream:

Prepare as directed above, AND after step 7, add 3/4 C. coconut into the pudding.

Lemon Meringue:

Prepare as directed above, EXCEPT substitute the lemon extract for the vanilla.

APRICOT-ALMOND COBBLER

- ½ cup whole raw almonds
- 1 cup all-purpose flour
- 1 cup plus 2 tablespoons sugar
- ½ teaspoons baking powder
- Salt
- Pinch of freshly grated nutmeg
- 6 tablespoons unsalted butter, melted
- ½ cup whole milk, room temperature
- 1 large egg, room temperature
- 2 tablespoons almond-flavored liqueur, such as Amaretto
- 1 ½ pounds apricots, halved lengthwise, pitted, and cut into ¾-inch-thick wedges
- 1 tablespoon fresh lemon juice

1. Preheat oven to 375°. Toast almonds on a rimmed baking sheet in oven, stirring occasionally, until fragrant and golden brown, about 10 minutes. Let cool completely. Finely grind almonds in a food processor; transfer to a medium bowl. Whisk in flour, ¾ cup sugar, the baking powder, ¾ teaspoon salt, and the nutmeg; set aside.

2. Brush a 10-inch cast iron skillet with 2 tablespoons butter. Whisk together remaining 4 tablespoons butter, the milk, egg, and liqueur in a medium bowl. Stir butter mixture into flour mixture. Spread batter evenly into buttered skillet.

3. Stir together apricots, remaining ¼ cup plus 2 tablespoons sugar, a pinch of salt, and the lemon juice in a medium bowl. Spread apricot mixture evenly over batter. Bake until a cake tester inserted into center comes out with moist crumbs, 50 minutes to 1 hour. Let cool in skillet on a wire rack 1 hour before serving.

BERRY GRUNT

- 1 cup sugar
- 1/4 teaspoon plus a pinch of ground cinnamon
- 3/4 cup all-purpose flour
- 3/4 teaspoon baking powder
- Salt
- 1/4 teaspoon ground ginger
- 1/3 cup whole milk, room temperature
- 2 tablespoons unsalted butter, melted
- 4 cups raspberries (about 1 1/2 pints)
- 3 cups blackberries (about 1 1/2 pints)
- 2 tablespoons fresh lemon juice
- Heavy cream, for drizzling

1. Stir together 2 tablespoons sugar and 1/4 teaspoon cinnamon in a small bowl; set aside. Whisk together flour, 2 tablespoons sugar, the baking powder, a pinch of salt, and the ginger in a medium bowl. Stir together milk and butter in a small bowl. Stir milk-butter mixture into the flour mixture. Set batter aside.

2. Gently fold together the raspberries, blackberries, lemon juice, remaining 3/4 cup sugar, a pinch of salt, the remaining pinch of cinnamon, and 2 tablespoons water in a large bowl. Transfer the berry mixture to a large straight-sided skillet. Cover, and bring to a boil over medium-high heat, stirring occasionally.

3. Drop 8 large dollops of batter on top of berry mixture using 2 spoons, spacing them evenly. Sprinkle dumplings with the cinnamon-sugar mixture. Cover; reduce heat to medium. Cook until the dumplings are cooked through and juices are bubbling, about 15 minutes. Serve warm, drizzled with cream.

Easy Apple Pie Filling /Makes enough for 5 students

4 Large	Apples, peeled and sliced
3/4 C.	Sugar
1/4 C.	Cornstarch
1 1/2 tsp.	Cinnamon
1 pkg .	Spiced Cider mix
1 C.	Water

Person #1

Peel, core and slice apples into casserole dish. Add 1 Tbsp of water to the apples, cover with casserole lid. Microwave on high for 5 mins.

Person # 2

Combine sugar, cornstarch, cinnamon, and cider mix together in a saucepan. Add water and cook on the stovetop until thick. Once it starts to get thick, boil 1 min longer for it to thicken up more. Pour over cooked apples and mix well. Divide filling into individual portions for each pie. Spoon into an already baked pie shell. Garnish with a crumb topping.

Crumb Topping

2	Crushed Graham Crackers
1 Tbsp	Brown Sugar
1/2 tsp	Cinnamon

Person #3

In a zip-lock bag, crush 2 graham crackers until course crumbs. Add the brown sugar and cinnamon to the crushed graham crackers and shake until mixed. Sprinkle over the top of the pie filling.

Pie Crust

Person #4 & 5

2 C. Flour	½ C. Ice Water
1 ½ tsp. Sugar	½ tsp. Vinegar
½ tsp. Salt	½ Egg (mix egg together and measure out 3 Tbsp)
2/3 C. Shortening	

1. Put flour, sugar, and salt in a large bowl, mix with a fork.
2. Add Shortening and cut-in (using a pastry blender) until crumbly.
3. In a small bowl, beat egg, ice water and vinegar together.
4. Using 1 Tbsp at a time, add the liquid mixture to the flour mixture. Mix using a fork until all ingredients are moistened.
DO NOT OVER MIX!
5. Divide dough into equal portions for the number of people in your group. Each person will roll out their dough, place it in their individual pie pan. Flute the edges (Do Not Use A Fork).
6. Poke with a fork and Bake at 475 for 7-10 min. or until golden brown.
7. Fill with pie filling.
8. Sprinkle the crumb topping on over the filling.

ENJOY IT WITH SATISFACTION!

WHIPPING CREAM

1 C. Whipping Cream

Using electric mixer, whip up until starting to thicken. Then gradually add 3 Tbsp of Sugar while whipping. Put on top of pie and enjoy!!!

Instant Strawberry Pie Filling

~3-4 pints of Strawberries

2 cups of Water

1 package of Strawberry flavored fruit drink mix
(Kool Aid®)

1 cup Sugar

1/2 cup Ultra Gel

Combine the water, drink mix and sugar into a bowl and dissolve. Whisk in the Ultra Gel slowly. Wash and dry strawberries and either place in whole or chop up and put into an already baked pie crust. Pour Sauce over the strawberries in the crust. Chill and Serve with whipping cream.

Mango-Lime Icebox Pie

Crust:

1/2 (15-ounce) package refrigerated pie dough (such as Pillsbury) or any favorite recipe.

Filling:

1 cup mango nectar
3/4 cup sugar
1/2 cup fresh lime juice (about 4 limes)
1/4 cup cornstarch
1/4 cup fresh orange juice
2 large eggs
2 1/2 tablespoons butter
2 teaspoons grated lime rind

Meringue:

3 large egg whites
1/8 teaspoon salt
1/2 cup sugar
1/4 cup water
Grated lime rind (optional)

Prepare and bake Piecrust in a 9-inch pie plate. Cool completely on a wire rack.

To prepare filling, combine nectar and next 5 ingredients (nectar through eggs) in a large saucepan, stirring with a whisk. Bring to a boil over medium heat, stirring constantly. Cook 1 minute, stirring constantly.

Remove from heat; stir in butter and 2 teaspoons rind. Spoon mango mixture into a bowl; place bowl in a large ice-filled bowl for 10 minutes or until mango mixture comes to room temperature, stirring occasionally. Remove bowl from ice; spoon mango mixture into prepared crust. Cover and chill 8 hours or until firm.

To prepare meringue, place egg whites and salt in a large bowl; beat with a mixer at high speed until soft peaks form. Combine 1/2 cup sugar and water in a saucepan; bring to a boil. Cook, without stirring, until candy thermometer registers 238 degrees. Pour hot sugar syrup in a thin stream over egg whites, beating at high speed until stiff peaks form. Spread meringue over filling; garnish with rind, if desired. Yield: 9 servings (serving size: 1 wedge)

APPLE-RAISIN PANDOWDY

- 3 Pounds mixed apples, (ex. Rome Beauty, Empire, and Cortland)
peeled, cored, and cut into 1/4"-thick wedges
- 1 Cup Golden Raisins
- 1/4 Cup plus 2 Tablespoons packed Dark-Brown Sugar
- 2 Tablespoons All-Purpose Flour
- 1 Tablespoon Fresh Lemon Juice
- Pinch of Ground Cardamom
- Pinch of Ground Allspice
- Pinch of Salt
- 2 Tablespoons Unsalted Butter, cut into small pieces

Heavy Cream, for brushing
Sanding sugar, for sprinkling

1. Preheat oven to 375°. Toss together apples, raisins, brown sugar, flour, lemon juice, cardamom, allspice, and salt in a large bowl. Transfer to a 9-inch deep-dish pie plate. Dot top with butter; set aside.
2. Transfer dough to a lightly floured work surface. Roll out to an 11-inch round that is about 1/8 inch thick. Carefully place dough on top of apple mixture. Fold edge under itself, crimping if desired. Chill in freezer until firm, about 15 minutes.
3. Brush dough with cream, and sprinkle with sanding sugar. Bake until crust is set and beginning to brown, about 45 minutes. Remove from oven; gently push some of the crust into the filling using a spoon. Bake until crust is golden brown and crisp and juices are bubbling, 25 to 35 minutes more. If crust is browning too quickly, cover loosely with foil. Let cool on a wire rack 1 hour before serving.

PEACH PANDOWDY

- 4 Pounds peaches, (~8 Large Peaches) peeled, pitted, and cut into 1/4"- thick wedges
- 1/2 Cup Brown Sugar
- 1 Tablespoons Cornstarch
- 2 teaspoon Fresh Lemon Juice
- 1/4 teaspoon Ground Cinnamon
- Pinch of salt
- 1 1/2 Tablespoons Unsalted Butter, cut into small pieces

- 1 1/2 Cups PLUS 1 Tablespoon Heavy Cream
- 2 Tablespoons Confectioners' Sugar

Preheat the oven to 400 degrees F. In a large mixing bowl combine the peaches with the lemon juice and cornstarch and toss to combine. Add 1/2 cup sugar, cinnamon, and salt and stir well. Butter a deep pie dish or a 9 by 12-inch baking dish with 1/2 tablespoon of the butter. Transfer the fruit mixture to the buttered dish, and dot the top of the fruit mixture with the remaining tablespoon of butter.

On a lightly floured surface, roll the pie crust to a thickness of 1/8-inch and transfer to the top of the fruit mixture. Trim the edges flush with the edges of the dish, and brush the pastry with 1 tablespoon of heavy cream. Sprinkle with the remaining tablespoon of sugar. Using the tip of a sharp knife, cut several steam vents in the top of the pastry.

Bake the pandowdy, uncovered, until the pastry is lightly golden, about 30 minutes. Remove the pandowdy from the oven and reduce the oven temperature to 350 degrees F. Use the edge of a metal spatula to cut the crust into 1-inch squares, then press the crust down into the filling. Return the pandowdy to the oven and bake until golden brown, about 30 minutes longer. Let cool 15 to 20 minutes before serving.

When ready to serve, in a large bowl, whip the remaining 1 1/2 cups of heavy cream to soft peaks with the confectioners' sugar. Add the vanilla and continue to whip to firm peaks. Serve the pandowdy warm, with a dollop of the whipped cream on top, or pass the whipped cream at the table.

PEACH-BLUEBERRY COBBLER

- 2 $\frac{3}{4}$ pounds peaches, halved lengthwise, pitted, & cut into $\frac{3}{4}$ " thick wedges (about 8 C.)
- 1 cup blueberries (about $\frac{1}{2}$ pint)
- $\frac{2}{3}$ cup granulated sugar
- 3 tablespoons cornstarch
- 2 tablespoons packed light-brown sugar
- 1 tablespoon fresh lemon juice
- 1 teaspoon finely grated peeled fresh ginger
- Salt
- 2 cups all-purpose flour
- 2 teaspoons baking powder
- $\frac{1}{2}$ cup cold unsalted butter (1 stick), cut into small pieces
- 1 teaspoon vanilla
- 1 cup plus 2 tablespoons heavy cream, plus more for brushing
- Sanding sugar, for sprinkling

1. Preheat oven to 375°, with racks in upper and lower thirds. Stir together peaches, blueberries, $\frac{1}{3}$ cup granulated sugar, the cornstarch, brown sugar, lemon juice, ginger, and a pinch of salt in a large bowl. Transfer to a 12-by-8 $\frac{1}{2}$ -inch (2-quart) baking dish; set aside.

2. Whisk flour, baking powder, $\frac{1}{2}$ teaspoon salt, and remaining $\frac{1}{3}$ cup granulated sugar in a medium bowl. Cut butter into flour mixture using a pastry blender or 2 knives to form clumps that are no larger than small peas.

3. Put the vanilla into the cream; stir with a fork to combine. Add cream mixture to flour mixture; stir until a soft, sticky dough forms. Divide dough into 10 equal pieces; arrange over filling. Brush dough with cream, and sprinkle with sanding sugar.

4. Place a parchment-lined baking sheet on bottom rack of oven to catch juices. Bake cobbler on top rack directly over the baking sheet until topping is golden brown and juices are bubbling, 55 to 70 minutes. If topping is browning too quickly, cover loosely with foil. Let cool on a wire rack 1 hour before serving.

PEAR BROWN BETTYS

- 1 loaf sourdough bread (1 pound), crust removed, bread torn into small pieces
 - 6 tablespoons unsalted butter
 - 2/3 cup sugar
 - 1 teaspoon ground ginger
 - 1/2 teaspoon ground cinnamon
 - 1/8 teaspoon freshly grated nutmeg
 - 1/8 teaspoon salt
 - 2/3 cup apple cider
 - 1 tablespoons fresh lemon juice
 - 8 Bartlett pears (about 3 3/4 pounds)
-
1. Preheat oven to 375°. Place bread on a rimmed baking sheet. Bake, stirring halfway through, until golden brown, 10 to 15 minutes. Let cool completely. Transfer to a resealable plastic bag; seal bag. Coarsely crush with a rolling pin so that the largest pieces are the size of peas.
 2. Melt butter in a medium skillet over medium heat. Remove from heat. Stir in breadcrumbs, sugar, spices, salt, 1/4 cup plus 2 tablespoons cider, and the lemon juice. Let stand 10 minutes.
 3. Peel pears; cut into 1/2-inch chunks. Place a heaping 1/2 cup pears in each of 6 small (5-inch) pie plates or ramekins. Top each with 1/4 cup breadcrumb mixture; drizzle each with 1 tablespoon cider. Top with remaining pears, then with remaining breadcrumb mixture.
 4. Transfer to a rimmed baking sheet lined with parchment paper; cover with foil. Bake 30 minutes. Uncover; bake until topping is browned and juices are bubbling, about 15 minutes. Let cool on sheet on a wire rack 15 minutes before serving.

PLUM-NECTARINE BUCKLE

- 6 tablespoons unsalted butter, melted
- 1 ½ cups all-purpose flour
- 1 cup plus 2 tablespoons sugar
- 1 ½ teaspoons baking powder
- 1/8 teaspoon ground allspice
- Salt
- 1 large egg
- 2/3 cup whole milk
- 1 teaspoon pure vanilla extract
- ¾ pound plums, halved, pitted, and cut into 1/2-inch-thick wedges (2 cups)
- ¾ pound nectarines, halved, pitted, and cut into 1/2-inch-thick wedges (2 cups)
- 1 tablespoon fresh lemon juice

1. Preheat oven to 350°. Brush a 9-inch square cake pan or 10-inch cast iron skillet with 2 tablespoons butter; set aside. Whisk together flour, ¾ cup sugar, the baking powder, allspice, and ¾ teaspoon salt in a medium bowl; set aside.
2. Whisk together egg, milk, vanilla, and remaining 4 tablespoons butter in another medium bowl. Add egg mixture to flour mixture; stir to combine. Spread batter evenly into buttered pan.
3. Toss plums, nectarines, lemon juice, remaining 1/4 cup plus 2 tablespoons sugar, and a pinch of salt in a large bowl. Spread fruit mixture evenly over batter. Sprinkle with topping. Bake until a cake tester inserted into center comes out with moist crumbs, about 1 hour and 15 minutes. Let cool in pan on a wire rack 1 hour before serving.

Crumble Topping

Makes about 1 ¾ cups

- 6 tablespoons unsalted butter, softened
- ¼ cup packed light-brown sugar
- ¼ teaspoon finely grated orange zest (for [Rhubarb-Berry Crumbles](#); optional)
- 1 cup all-purpose flour
- Pinch of salt

1. Put butter and brown sugar, and orange zest if desired, in the bowl of an electric mixer fitted with the paddle attachment. Mix on medium speed until creamy. Stir in flour and salt. Work mixture through fingers until it forms coarse crumbs ranging in size from peas to gum balls.

RHUBARB-BERRY CRUMBLES

- 1 1/2 pounds rhubarb, cut crosswise into 1/4-inch-thick slices, leaves discarded
- 2 cups raspberries or sliced strawberries, or a combination
- 1 1/4 cups sugar
- 2 tablespoons instant tapioca
- 1/2 teaspoon finely grated orange zest, plus 2 tbsp fresh orange juice
- Pinch of salt

1. Preheat oven to 375°. Stir together rhubarb, berries, sugar, tapioca, orange zest, orange juice, and salt in a bowl. Let stand 15 minutes, stirring occasionally.
2. Divide rhubarb mixture among 6 small ceramic baking dishes (1 cup capacity and 5 1/2 inches in diameter). Transfer baking dishes to a rimmed baking sheet lined with parchment paper. Sprinkle with topping, dividing evenly.
3. Bake until topping turns golden and juices are bubbling, 30 to 35 minutes. Let cool on sheet on a wire rack 30 minutes. Serve with yogurt, if desired.

Vanilla yogurt, for serving (optional)

Crumble Topping

Makes about 1 3/4 cups

- 6 tablespoons unsalted butter, softened
- 1/4 cup packed light-brown sugar
- 1/4 teaspoon finely grated orange zest (for [Rhubarb-Berry Crumbles](#); optional)
- 1 cup all-purpose flour
- Pinch of salt

1. Put butter and brown sugar, and orange zest if desired, in the bowl of an electric mixer fitted with the paddle attachment. Mix on medium speed until creamy. Stir in flour and salt. Work mixture through fingers until it forms coarse crumbs ranging in size from peas to gum balls.

Blueberry Filling

2 C. Frozen Blueberries
1/3 C. Sugar
2 Tbsp. Cornstarch
a pinch of salt
a pinch of cinnamon
a pinch of nutmeg
1/2 Tbsp. Margarine

1. Blend 1/2 C. of berries to form a liquid.
2. In a 1 qt. Saucepan, combine the sugar, cornstarch, salt, and spices. Stir in the berries that are pureed.
3. Heat to boiling
4. Stir in remaining 1 1/2 C. berries and boil for one minute.
5. Add and stir in margarine.
6. Fill turnover pastry. Seal. Edges.
7. Bake at 375 for 15 minutes or until golden brown.

Make Frosting once this is in the oven

2 C. powdered sugar
1 Tbsp. Margarine melted
dash of salt
1 tsp. Vanilla

1. Combine all the above ingredients and mix together well.
2. Add milk 1 tsp. At a time till desired consistency.

Favorite Pie Recipes

CRUMB CRUST

1 ½ cups fine crumbs made from: graham crackers, chocolate or vanilla wafers, or
gingersnaps
6 tablespoons melted butter
¼ cup sugar
¼ teaspoon ground cinnamon (optional)

Combine all ingredients using a fork or may use a food processor until moistened. Place mixture evenly in 10" lightly greased pie pan. Press firmly over the bottom and ½ inch up the sides of pan. Bake at 375 degrees F. until the crust is lightly browned (10-15 minutes). Let crust cool if using for a cooked mixture or use hot if filling requires baking. May also freeze for 20 minutes and then fill with cream filling.

NUT CRUST

1 cup flour a cup brown sugar
½ cup butter or margarine
½ cup nuts, chopped

Combine all ingredients; pat into 9" pie pan. Bake at 375 degrees F. for 15 minutes or until golden brown.

MERINGUE TOPPING

3 egg whites
¼ teaspoon cream of tartar
½ teaspoon vanilla
6 tablespoons sugar

Beat the egg whites, vanilla and cream of tartar in medium mixer bowl for 1 minute or until soft peaks form. Gradually add the sugar, beating at high speed for about 4 more minutes or until stiff, glossy peaks form. Immediately spread over pie, carefully sealing to edge of pastry. Bake as directed in recipe.

CHOCOLATE CANDY PIE SHELL

1 12 oz package semisweet chocolate pieces
2 tablespoons vegetable shortening
2 tablespoons powdered sugar

Form pie shell by pressing a 12" piece of heavy-duty aluminum into 9" pie pan (trim). Carefully remove foil shell; sprinkle chocolate pieces inside. Place on baking sheet

and bake at 250 degrees F. for five minutes. Remove foil shell; add shortening and blend with back of spoon. Add powdered sugar and blend. Spread mixture evenly in foil shell; chill until well set. Carefully remove foil and place chocolate into pie pan; fill with chiffon-type filling.

CORNFLAKE CRUMB CRUST

3 cups corn flakes, crushed (makes 1 a cups)
2 tablespoons sugar
¼ cup butter, softened

Combine ingredients until mixture is crumbly. Press on bottom and sides of 9" pie pan. Bake at 375 degrees F. for 8-10 minutes.

**Variation:* May substitute rice cereal for cornflakes.

RICH COOKIE CRUST

1 cup flour
¼ cup sugar
1 teaspoon grated orange or lemon peel
½ cup butter 1 egg yolk, slightly beaten
¼ teaspoon vanilla

Combine flour, sugar and lemon peel in bowl. Cut in butter until crumbs resemble small peas. Stir in egg yolk and vanilla; mix with hands until blended. Pat evenly into a 9" pie pan. Make a small edge on pie shell; prick with fork. Bake at 400 degrees F. until light brown (apx. 10 minutes). Cool on rack before filling.

PLAIN PIE CRUST

2 cups flour
2/3 cup shortening
1 teaspoon salt
5-6 tablespoons cold water

Blend flour, shortening and salt until crumbs resemble small peas. Sprinkle cold water over; toss quickly with a fork, mixing lightly. Shape into a ball; roll out on well floured board. Makes one 2-crust pie. *For baked shell, prick with fork and bake at 450 degrees F. for 8-10 minutes.

NO FAIL PIE CRUST

2 ½ cups flour
1 egg, beaten
1 ¼ cups shortening
1 teaspoon vinegar
1 teaspoon salt a cup ice water

Blend flour, shortening and salt until crumbs resemble small peas. Combine egg, vinegar and water; sprinkle over flour mixture. Toss quickly with a fork, mixing lightly. Shape into a ball; roll out on well floured board. Makes one 2-crust pie.

OIL PASTRY

2 cups flour
½ cup vegetable oil
1 ½ teaspoons salt
5 tablespoons cold water

Combine flour and salt. Pour oil and water into measuring cup (do not stir); add all at once to flour mixture. Stir lightly with fork; form into two balls. Roll each ball between waxed paper to form 12" circle. Peel off top sheet; place dough in pie plate and remove top wax paper. Makes one 2-crust pie.

LOW-FAT VEGETABLE PIE CRUST

2 cups flour
½ cup vegetable shortening
¾ teaspoon salt
3 tablespoons water

Sift flour and salt together into mixing bowl. Using an electric mixer (low speed), blend shortening into dry ingredients for two minutes. Sprinkle in water gradually while blending (1 minute). Shape dough into a ball. Roll out between sheets of waxed paper. Yield: 1 two-crust pie.

FRESH STRAWBERRY PIE

1 ½ quarts fresh strawberries, hulled & washed
3 tablespoons cornstarch
1 cup sugar
2 tablespoons lemon juice

Reserve half of berries (best looking); mash the rest. Combine sugar and cornstarch in large saucepan; add mashed berries and mix well. Cook for 5-6 minutes until clear and thick; add lemon juice and cool. Add the rest of berries; pour into 9" baked pastry shell. Top with whipped cream to serve.

STRAWBERRY CREAM CHEESE PIE

8 oz cream cheese, softened
1 can sweetened condensed milk a cup lemon juice
1 package Danish Dessert, prepared*
1 cup strawberries, sliced

Graham cracker crust Combine cream cheese, milk and lemon juice; pour into crust. Place in refrigerator to set up. Make Danish Dessert; cool and add strawberries. Spoon over pie; refrigerate until ready to serve. *Homemade Danish Dessert 2 tablespoons cornstarch 2 cups water 1 cup sugar 1 package jello Combine cornstarch and sugar; add water and bring to boil. Remove from heat; add jello (strawberry flavored for above recipe) and stir until dissolved.

STRAWBERRY DELIGHT

1 teaspoon vanilla 8 oz cream cheese, softened
2 cups whipped cream
1 recipe Danish Dessert* (above) prepared, cooled
1 cup strawberries, sliced
1 nut crust (found in this bulletin)

Combine cream cheese and vanilla; fold in whipped cream. Pour into Nut Crust.
Combine Danish Dessert and strawberries; pour onto cream cheese mixture. Keep refrigerated until ready to serve.

LIME PIE

2 tablespoons plain gelatin	6 oz can frozen limeade concentrate
½ cup cold water	1/8 teaspoon salt
1 cup boiling water	3-4 drops green food coloring
½ cup sugar	¾ cup chilled undiluted evaporated milk

Mix gelatin and cold water in large bowl; let stand 5 minutes. Add boiling water and stir until gelatin is dissolved. Stir in sugar, frozen limeade, salt and green coloring; mix well. Chill until thick and syrupy. Whip evaporated milk until stiff; stir into gelatin. Pour into baked 9" cornflake pie crust, cooled (recipe found in this bulletin). Chill until firm.

KEY LIME PIE

1 can sweetened condensed milk
5 oz lime juice (bottled if fresh not available)
5 oz heavy cream Powdered sugar, optional
1 Graham cracker crust 9"

In a bowl, combine the lime juice and condensed milk. In a separate bowl, whip the cream until it forms stiff peaks. Add a little powdered sugar if the lime juice is too tart. Fold the whipped cream into the lime juice and condensed milk mixture. Pour into pie crust and refrigerate for 8 hours before serving.

CHOCOLATE OATMEAL APPLE PIE

4 eggs	1 teaspoon cinnamon
½ cup light corn syrup	2 tart apples, peeled, chopped
1 cup sugar	1/8 teaspoon salt
1 teaspoon vanilla extract	½ cup semisweet chocolate
2 tablespoons flour	2 tablespoons butter chips
1 C. old-fashioned rolled oats	

Beat eggs in a large bowl until frothy. Mix together sugar, flour, cinnamon and salt in a small bowl. Stir into eggs until blended. Add melted butter, corn syrup and vanilla; mix well. Fold in oats, apples and chocolate chips. Spoon filling into unbaked 9" pie shell. Bake in a preheated 350 degrees F. oven until pie is set, about 1 hour and 10 minutes. Let cool before cutting.

FAVORITE APPLE PIE

¾ - 1 cup sugar
2 tablespoons flour
1 teaspoon cinnamon
Dash nutmeg and salt

2 tablespoons butter or margarine
6-8 tart apples, peeled, sliced (6 cups)
Pastry (2-crust pie), unbaked

Combine sugar, flour, and spices. Add apples and mix well. Place apple mixture in bottom crust with butter. Adjust top crust (cut slits); seal and flute edges. Pat milk on top crust; sprinkle with sugar. Bake at 400 degrees F. for 50 minutes or until done.

APPLE PIE DELUXE

6 cups apple chunks (6 medium apples)
1 cup sugar
½ teaspoon cinnamon
¼ cup sugar
2 tsp. lemon juice

2 cups boiling water
2 tablespoons butter
2¼ tablespoons cornstarch or margarine
¼ teaspoon salt

Add apples and ¼ cup sugar to boiling water; boil for 5-7 minutes. Remove apples and reserve. Combine remaining sugar, cornstarch, salt and cinnamon; stir into apple liquid. Cook until thick. Cool. Add lemon juice and apples; pour into unbaked pie shell. Dot with butter; add top crust and has been slit. Flute edges and bake at 400 degrees F. for 15 minutes. Lower oven to 350 degrees and bake for 20 more minutes or until crust is done.

APPLE PIE FILLING (Canning Recipe)

2 cups water, boiling
½ cup sugar
1 cup sugar
½ cup water

4 teaspoon fruit fresh
6 tablespoons
2 quarts apples, sliced
6 tablespoons cornstarch

Add boiling water to 1 cup sugar and stir until dissolved; cool. Add fruit fresh and apples; boil 10 minutes (until foaming ceases); cool for 10 minutes. Combine remaining sugar, water and cornstarch; add to apple mixture and mix well. Bring to boil and boil 1 minute (stir constantly). Pour into jars leaving ½" headspace. Adjust lids and process in boiling water bath for 30 minutes (Ogden Altitude).

CARAMEL APPLE PIE

4 cups sliced tart apples
1/3 cup water
1/3 cup sugar, more or less to taste
1 tablespoon lemon juice
2 tablespoons cornstarch, or Clear Jel A

½ teaspoon cinnamon, (optional)
1/8 teaspoon nutmeg, (optional)
10 caramel candies, cut into small pieces
1 egg, to brush on pastry surface
¾ cup caramel ice cream topping

Peel and slice apples, combine with water, and lemon juice. Bring to a boil and boil 3 minutes. Mix together sugar, cornstarch (or Clear Jel A) and spices. Stir into hot apples. Bring apple mixture back to a boil; cool. Place filling in bottom crust; top with caramels. Adjust top crust (cut slits); seal and flute edges. Brush with beaten egg, if desired. Bake at 375 degrees for 45-50 minutes. Serve with ice cream drizzled with caramel ice cream topping.

FRESH RHUBARB PIE

1 $\frac{1}{3}$ cups sugar
 $\frac{1}{8}$ teaspoon salt
 $\frac{1}{8}$ cup flour

4 cups rhubarb ($\frac{1}{2}$ " pieces)
 $\frac{1}{2}$ tsp. grated orange peel
 2 tablespoons butter or margarine

Combine sugar, flour, orange peel and salt; sprinkle over rhubarb. Mix well; pour into unbaked pie shell. Dot with butter; add top crust that has been slit. Flute edges and bake at 425 degree for 40-50 minutes or until bubbly and crust is golden.

RHUBARB APPLE PIE

20 oz canned apple slices, reserve syrup
 2 cups rhubarb ($\frac{1}{2}$ " pieces)
 1 cup sugar
 $\frac{1}{4}$ teaspoon salt

$\frac{1}{2}$ teaspoon cinnamon
 3 tablespoons quick-cooking tapioca
 2 tablespoons butter or margarine

Combine all ingredients except butter. Pour into unbaked 9" pie shell. Dot with butter; add to crust that has been slit. Flute edges and bake at 425 degrees F. for 50 minutes or until bubbly crust is golden.

OLD FASHIONED CHERRY PIE

5 cups pitted sour cherries or Bing cherries (2 lbs)
 1 $\frac{1}{4}$ cups sugar (sour) or $\frac{3}{4}$ cup sugar (Bing)
 3 $\frac{1}{2}$ tablespoons quick-cooking tapioca or cornstarch
 2 tablespoons water

1 tablespoon fresh lemon juice
 $\frac{1}{4}$ teaspoon almond extract
 1 or 2 drops red food coloring, optional
 3 tablespoons butter or margarine

Combine all ingredients except butter; let stand for 15 minutes. Place filling in bottom crust; with butter. Adjust top crust (cut slits); seal and flute edges. Place on bottom rack; bake at 425 degrees F. for 30 minutes. Reduce to 350 degrees F. and bake for 25-35 minutes or until bubbly (place cookie sheet under pie to catch drips).

FRENCH CHERRY PIE

3 oz package cream cheese
 $\frac{1}{2}$ teaspoon vanilla
 $\frac{1}{2}$ cup powdered sugar
 1 cup heavy cream
 Cherry pie filling
 Baked pastry shell

Mix cream cheese, powdered sugar and vanilla. Whip cream; fold into cream cheese mixture into 9" shell; spread evenly. Top with pie filling; chill and serve.

CHERRY PIE FILLING (Canning Recipe)

2 quarts pitted sour pie cherries
 $\frac{1}{4}$ teaspoon salt
 2 $\frac{1}{2}$ cups sugar

2 ½ cups water
6 tablespoons cornstarch

Combine cherries with 2 cups sugar and 2 cups water. Boil gently without stirring for 5 minutes until foaming ceases; remove from heat. Combine remaining ingredients; mix until cornstarch well dispersed. Add cherry mixture; stir well. Boil gently for 1 minute. Pour into jars leaving head space. Adjust lids and process in boiling water bath for 30 minutes (Ogden Altitude).

FRENCH PEACH PIE

2 eggs
1 tablespoon lemon juice
1/3 cup sugar
3 lbs peach slices, drained

1 cup finely crushed vanilla wafers (22 wafers)
½ cup toasted almonds, chopped
¼ cup butter, melted
1 single-crust pastry

Bake pastry in 450 degrees F. oven for 5 minutes. Meanwhile, beat eggs and lemon juice; stir sugar. Fold in peaches; pour into hot pastry shell. Stir together crumbs, almonds and butter; sprinkle over top. Cover edge of pie with foil; place in 375 degrees F. oven and bake for 20 minutes. Remove foil; bake for 20-25 more minutes or until filling is set. Store, covered, in the refrigerator.

FRESH PEACH PIE

2 cups boiling water
½ cup cornstarch
1 ½ cups cold water
2 cups sugar
3 oz orange gelatin
12 cups peaches, sliced

Mix the cold water, sugar and cornstarch. Add the boiling water; bring back to a boil. Boil for three minutes; add jello and boil for 1 more minute. Cool; fold in peaches. Pour into baked 9" pie shell; refrigerate. Makes three 9" pies.

FROZEN PEACH FILLING

4 cups peaches, sliced
¼ cup flour
¾ cup brown sugar
1-2 teaspoons lemon juice

Mix all ingredients thoroughly. Pour into foil lined pie pan; freeze. After frozen, remove from pan and wrap with foil. Return to freezer; stores for 6 months. To Use: Line same pie pan with pastry; add frozen filling. Top with pastry that has been slit; bake at 400 degrees F. for 15 minutes. Lower oven to 350 degrees F. and bake an additional 45 minutes or until crust is golden brown.

BLUEBERRY PIE

- 2 ½ cups blueberries
- 1 cup sugar
- ¼ cup flour
- 1/8 teaspoon salt
- 1 tablespoon lemon juice
- 2 tablespoons butter

Combine blueberries, sugar, flour, salt and lemon juice. Pour into pie shell; dot with butter. Top with pastry that has been slit; bake at 450 degrees F. for 10 minutes. Lower oven to 350 degrees F. and bake an additional 30 minutes or until crust is golden brown.

RAZZLEBERRY PIE

- 5 cups water
- 3 1/3 cups sugar
- 16 oz blackberries
- 7/8 cup water
- 1/3 cup cornstarch
- 16 oz boysenberries
- 12 oz red raspberries

Combine water and sugar; bring to boil. Add blackberries; bring back to boil. Combine cornstarch and water; add to berry mixture and cook until thick. Fold in boysenberries and raspberries (DO NOT COOK). Cool and pour into 9" unbaked pie crust. Bake at 375 degrees F. for 1 hour. Makes 4 pies.

FAMOUS PECAN PIE

- 1 cup light corn syrup
- 1 cup firmly packed dark brown sugar
- 3 eggs, slightly beaten
- 1/3 cup butter or margarine, melted
- ½ teaspoon salt
- 1 teaspoon vanilla
- 1 ½ cups pecan halves
- 1 unbaked pastry shell

In a large bowl, combine corn syrup, sugar, eggs, butter, salt and vanilla; mix well. Pour into unbaked pie crust; sprinkle with pecans. Bake at 350 degrees F. for 45 to 50 minutes or until center is set. Cool and serve with whipped cream.

VANILLA CREAM PIE

OLD FASHIONED PUMPKIN PIE

1 ¼ cups pumpkin purée

¾ cup sugar

½ teaspoon salt

¼ teaspoon ginger

1 teaspoon cinnamon

1 teaspoon flour

2 eggs, beaten

1 cup evaporated milk

2 tablespoons water

½ teaspoon vanilla

Combine pumpkin, sugar, salt, spices and flour in mixing bowl. Add eggs; mix well. Add evaporated milk, water and vanilla; mix well.

Pour into unbaked 9" pie shell; bake at 400 degrees F. 45 to 50 minutes or until knife inserted near center comes out clean.

GINGER PUMPKIN PIE

2 eggs, beaten

2/3 cup lightly packed brown sugar

1 teaspoon ground cinnamon

1 tablespoon finely chopped crystallized ginger, opt.

¼ teaspoon ground nutmeg

½ teaspoon salt

14 oz pumpkin purée (1 ½ cups)

¾ cup milk

*Pecan Topping

Combine eggs, brown sugar, spices, and salt; blend well. Add pumpkin purée (not pie filling) and milk; mix. Pour into unbaked pie shell. Place on bottom rack of oven and bake at 425 degrees F. for 10-12 minutes; reduce heat to 325 degrees F. Bake for an additional 45-50 minutes or until center is set. Prepare *Pecan Topping; spoon over warm pie. Place in center of oven; broil until bubbly (watch carefully). Store, covered, in the refrigerator.

***Pecan Topping:** Combine ½ cup sugar, ½ cup brown sugar, and a cup corn syrup in saucepan. Cook over medium heat stirring frequently, uncovered, until sugar is completely dissolved (3-4 minutes). Remove from heat and stir in 1 ½ cups pecan halves.

PUMPKIN PIE for DIABETICS

2 small packages sugar-free instant vanilla pudding

1 teaspoon pumpkin pie spice

1 cup sugar
½ cup flour OR ¼ cup cornstarch
¼ teaspoon salt
3 cups milk
4 eggs, separated
3 tablespoons butter or margarine
1 ½ teaspoons vanilla
1 baked 9" pastry shell

Combine sugar, flour or cornstarch and salt in medium saucepan. Gradually stir in milk; cook over medium heat until thick and bubbly (stir frequently). Reduce heat; cook and stir for 2 more minutes. Remove from heat. Beat egg yolks slightly; add 1 cup of hot mixture, stirring well. Bring to gentle boil; cook and stir 2 more minutes. Remove from heat; stir in butter and vanilla. Pour hot filling into pie shell; cover with meringue topping to seal edge. Bake at 350 degrees F. for 12 to 15 minutes or until golden. Store, covered, in refrigerator.

***Variations:** Prepare Vanilla Cream Pie as above...

Coconut Cream Pie: Add 1 cup flaked coconut along with the vanilla. Sprinkle a cup flaked coconut over meringue and bake.

Banana Cream Pie: Slice 3 bananas into bottom of pastry; pour cooled filling over top.

Dark Chocolate Cream Pie: Increase sugar to 1 ¼ cups and add 3 oz of chopped unsweetened chocolate to filling along with the milk. Follow above directions.

Light Chocolate Cream Pie: Decrease sugar to ¾ cup and add 3 oz of chopped semi-sweet chocolate to filling along with the milk. Follow above directions.

CUSTARD PIE

4 eggs, beaten
¼ teaspoon nutmeg
½ cup sugar
1 teaspoon vanilla
¼ teaspoon salt
2 cups milk, scalded

Combine eggs, nutmeg, sugar, vanilla and salt; beat well. Slowly add hot milk and mix well. Pour into unbaked 9" pie shell; bake at 475 degrees F. for five minutes. Reduce heat to 325 degrees F. and bake for an additional 17 minutes or until set.

***Variation:** Sprinkle 1 cup of shredded coconut on the crust before pouring custard.

- ¼ teaspoon nutmeg
- 2 cups milk
- ¼ teaspoon ginger
- 1 cup canned pumpkin
- ½ teaspoon cinnamon

Blend all ingredients in blender until smooth. Use plain canned pumpkin. Do not use canned pumpkin pie mixture. Pour into baked 9" pie shell and chill until ready to serve.

SWEET POTATO PIE

- 2 large sweet potatoes or yams
- ½ cup butter
- 1 can evaporated milk
- 3 eggs, beaten
- 1 ½ cups sugar
- 1 teaspoon vanilla
- 1 teaspoon lemon extract
- 1 teaspoon nutmeg
- 1 teaspoon cinnamon
- 1 ½ tablespoons lemon juice (fresh)
- 1 9" pie shell, unbaked

Boil potatoes, peel and mash. Add the remaining ingredients; mix well. Pour into pie shell; bake at 350 degrees F. for 1 to 1 ½ hours or until knife inserted in the middle comes out clean.

BROWNIE FUDGE NUT PIE

- 1 can sweetened condensed milk
- ¼ cup margarine or butter
- ½ cup unsweetened cocoa
- 3 eggs, beaten
- 3 tablespoons flour
- 1 teaspoon vanilla
- 1 ¾ cups pecan halves, coarsely chopped

In medium saucepan, over low heat, stir condensed milk, margarine and cocoa until margarine melts and mix is warm; remove from heat. Stir in eggs, flour, vanilla, and 1 ½ cups chopped nuts; pour into prepared pie crust. Bake at 350 degrees F. for 50 minutes or until center is firm. Serve warm or cold garnished with whipped cream and remaining nuts.

GERMAN CHOCOLATE PIE

1 package (4 oz) German Chocolate
1/4 cup butter
1 2/3 cups evaporated milk
1 1/2 cups sugar
3 tablespoons cornstarch
1 teaspoon salt
2 eggs, beaten
1 teaspoon vanilla
1/3 cup coconut
1/2 cup pecans, chopped
1 unbaked 10" pie shell

Melt chocolate and butter over low heat; stir to combine. Whisk in milk, sugar, cornstarch and salt; cool. Add eggs and vanilla; mix well. Fold in coconut and pecans; pour into pie shell. Bake at 375 degrees for 45-50 minutes. Cool for four hours before serving.

FUDGE NUT CREAM PIE

8 oz package chocolate pudding (non-instant)
3 cups milk
6 oz semisweet chocolate pieces
2 tablespoons butter or margarine
1 teaspoon vanilla
1/2 cup walnuts, chopped
1 cup whipped topping

Combine pudding mix, milk and chocolate pieces in saucepan. Cook, stirring constantly, over medium heat until chocolate melts and pudding is boiling. Remove from heat; add butter and vanilla and blend. Cool for 5 minutes (stir occasionally); pour into 9" baked pie shell. Sprinkle with nuts; chill before serving with whipped topping.

ANGEL COCONUT PIE

1 cup graham crackers, crushed
1/2 cup flaked coconut
1/2 cup nuts, chopped
5 egg whites
1 cup sugar
Whipped topping
Maraschino cherries

Combine crackers, coconut and nuts; mix thoroughly. Beat egg whites until stiff; add sugar. Fold in cracker mixture; spread into well-greased 9" pie pan. Bake at 350 degrees F. for 30 minutes. Top with whipped topping and cherry to serve.

SNOW CREAM PIE

1 Graham *Crumb Crust*

3 $\frac{3}{4}$ oz package instant vanilla pudding

1 cup sour cream

1 cup milk

$\frac{1}{2}$ cup strawberry preserves

Combine pudding mix, sour cream and milk; mix well. Pour into crust; chill for at least 1 hour. Before serving spoon preserves over top.

LEMON MERINGUE PIE

1 $\frac{1}{4}$ cups sugar

$\frac{1}{3}$ cup cornstarch

$\frac{1}{8}$ teaspoon salt

1 $\frac{1}{2}$ cups water

$\frac{1}{2}$ cup fresh lemon juice

2-3 teaspoons grated lemon zest

4 large egg yolks

3 tablespoons butter or margarine

Combine sugar, cornstarch and salt in medium saucepan. Add water, lemon juice and lemon zest; stir well. Whisk in the egg yolks until combined; add butter. Bring the mixture to a simmer over medium heat (stir constantly); simmer for 1 minute or until thick. Pour hot filling into a 9" baked pie shell. Immediately top with *Meringue Topping*; bake at 350 degrees F. for 20 minutes or until meringue is lightly browned. Cool on rack; refrigerate for storage.

LEMON ICE-BOX PIE

Crust:

1 $\frac{1}{2}$ cups lemon cookie crumbs

$\frac{1}{2}$ cup almonds, finely chopped

6 tablespoons butter or margarine

$\frac{1}{4}$ cup sugar

$\frac{1}{4}$ cup heavy cream

Filling:

1 cup powdered sugar
6 oz cream cheese, softened
½ cup sour cream
½ cup whipped topping
3 ½ oz box instant lemon pie filling
1 ¾ cup milk
1 teaspoon lemon juice
1 teaspoon lemon rind, grated
2 cups whipped topping
¼ cup lemon drop hard candy, crushed

Prepare crust: Mix all ingredients; pat in bottom and up sides of 9" pie pan. Bake at 300 degrees F. for 15 minutes; set aside to cool.

Make filling: Mix powdered sugar, cream cheese, sour cream and ½ cup whipped topping until smooth and creamy. Spread into prepared crust. Mix pudding mix, milk, lemon juice and rind; spread over cream cheese layer. Refrigerate for one hour. Top with remaining whipped topping; sprinkle with candies. Refrigerate to store.

HERBED PASTRY

Makes enough for 1 ten-inch crust

This dough can be used for any savory tart.

- 1 1/4 cups all-purpose flour
- 1/2 teaspoon salt
- 8 tablespoons (1 stick) cold unsalted butter, cut into pieces
- 1 tablespoon fresh thyme or 1 teaspoon dried
- 1 small shallot, peeled and minced
- 3 tablespoons ice water

1. In the work bowl of a food processor, combine flour and salt. Add butter, and process for about 10 seconds, or until mixture resembles coarse meal. Add thyme and shallots; process a few seconds more.
2. With the machine running, add water little by little, until dough just holds together. Form dough into a flat disk, and wrap in plastic. Chill until firm, at least 30 minutes.

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STEWED CHICKEN

- 4- to 5-pound stewing chicken, cut up
- 1 sprig parsley
- ½ cup chopped celery (with leaves)
- 1 medium carrot, sliced (about ½ cup)
- 1 small onion, sliced
- 2 teaspoons salt
- ½ teaspoon pepper

Remove any excess pieces of fat from chicken. Place chicken, giblets and neck in kettle. Add just enough water to cover. Add remaining ingredients. Heat to boiling; reduce heat. Cover and simmer until thickest pieces are tender, 2½ to 3½ hours. If not serving immediately, refrigerate chicken in broth until cool.

When cool, remove chicken from bones and skin in pieces as large as possible. Skim fat from broth. Cover and refrigerate chicken pieces and broth separately; use within 24 hours. For longer storage, freeze chicken and broth together. ABOUT 5 CUPS CUT-UP COOKED CHICKEN AND 5 TO 6 CUPS BROTH.

NOTE: To stew a 3- to 4-pound broiler-fryer chicken, decrease simmering time to about 45 minutes. 3 TO 4 CUPS CUT-UP COOKED CHICKEN AND 2 TO 3½ CUPS BROTH.

CHICKEN-NOODLE SOUP WITH VEGETABLES

- 2½-pound broiler-fryer chicken, cut up
- 1 quart water
- 4 medium carrots, cut into ½-inch slices (about 2 cups)
- 4 medium stalks celery, cut into ½-inch slices (about 2 cups)
- 1 tablespoon salt
- 1 tablespoon monosodium glutamate
- 1 teaspoon sugar
- ¼ teaspoon pepper
- 3 chicken bouillon cubes
- 2 cups uncooked thin egg noodles

Heat all ingredients except noodles to boiling in 4-quart Dutch oven; reduce heat. Cover and simmer until chicken is done, about 45 minutes. Skim fat if necessary.

Cook noodles as directed on page 221. Remove chicken from broth; cool slightly. Remove chicken from bones and skin. Cut chicken into 1-inch pieces. Add chicken and noodles to broth; heat until hot, about 5 minutes. 8 SERVINGS (ABOUT 1 CUP EACH).

CHICKEN POT PIE

- ⅓ cup margarine, butter or chicken fat
- ⅓ cup all-purpose flour*
- ⅓ cup chopped onion
- ½ teaspoon salt
- ¼ teaspoon pepper
- 1¾ cups chicken or turkey broth
- ⅔ cup milk
- 2 cups cut-up cooked chicken or turkey
- 1 package (10 ounces) frozen peas and carrots

Celery Seed Pastry (below)

Heat margarine over low heat until melted. Blend in flour, onion, salt and pepper. Cook over low heat, stirring constantly, until mixture is smooth and bubbly; remove from heat. Stir in broth and milk. Heat to boiling, stirring constantly. Boil and stir 1 minute. Stir in chicken and frozen vegetables; reserve.

Prepare Celery Seed Pastry. Roll ⅔ of pastry into 13-inch square on lightly floured cloth-covered board. Ease pastry into square pan, 9x9x2 inches; pour chicken filling into pastry-lined pan. Roll remaining dough into 11-inch square; place over filling. Roll edges under; flute. Cut slits in center to allow steam to escape. Cook uncovered in 425° oven until crust is brown, 30 to 35 minutes.

6 SERVINGS.

CELERY SEED PASTRY

- ⅔ cup plus 2 tablespoons shortening or ⅔ cup lard
- 2 cups all-purpose flour*
- 2 teaspoons celery seed
- 1 teaspoon salt
- 4 to 5 tablespoons water

Cut shortening into flour, celery seed and salt until particles are size of small peas. Sprinkle in water, 1 tablespoon at a time, tossing with fork until all flour is moistened and pastry almost cleans side of bowl (1 to 2 teaspoons water can be added if necessary). Gather pastry into ball.

*If using self-rising flour, omit salt.

VEGETABLE GO-WITHS FOR POULTRY

Try any of these vegetables to enhance the flavor of poultry: asparagus, broccoli, corn, lima beans, mushrooms, green peas, sweet potatoes, tomatoes. You'll be getting vitamins A and C plus some iron (asparagus and lima beans) and other minerals.
